



CRAMA OPRIȘOR

## CALOIAN Rose - 2022

### OPRIȘOR WineEstate – Romania (GPS : 72WQ+6M Oprisor)

Appellation: Geographical Indication (IG) “Dealurile Olteniei”

Winemaker: Veronica Gheorghiu

Grape varietal: Pinot Noir 100%

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#### Background :

Oprisor Wine Estate, situated on the south-western slopes of the Oltenian hills, near Danube river stream, very close to the connecting point of 3 countries borders Serbia-Bulgaria-Romania, is one of the oldest viticulture area in Romania, mentioned into ancient documents since XV<sup>th</sup> century ago

#### “CALOIAN” origin :

Caloian is a ritual invoking the rain able to bring rich crops; it’s practiced in the Balkans area. The ceremony was formerly practiced in the third week after the Orthodox Easter day, but the ritual is observed nowadays occasionally, in spring or in summer, during the periods of drought or of prolonged rainfall.

#### Vineyards :

Pinot Noir grapes cultivate on the estate in Oprisor, Mirsavu hill. The plot has northern exposure, on the left side of the Drincea river. Harvesting from 28 August to 20 September 2022. The grapes were perfectly healthy, ripe at optimum ripeness. The sugar accumulation was between 215 grz/l at the beginning of the harvest and up to 263 grz/l at the end of the harvest. The yield per ha was 9800 kg/ha, 2,16 kg/plant.

#### Winemaking :

Skin contact in cooling jacket tank for 4 hours to extract flavour and anthocyanins. After pressing at 1.1 bar, the must was brought to a temperature of 9°C for debourbage within 24 hours. The clear juice was then transferred to the fermentation tank and the temperature was raised to 18°C. The duration of alcoholic fermentation took between 10-22 days at a temperature of 16°C.

#### Winemaker’s comments :

Aromatic from the first nose, it brings fresh May cherry and strawberry tones, nuanced by citrus-vegetable notes. The palate has a sweet attack, but then evolves dominated by an acidity typical of young wines, the aftertaste is fresh, lively, elegant and pleasant.

#### Food pairing :

Paired to Smoked salmon and/or white meat gastronomy

#### Chemical analysis

Alcohol :	13,5%
Residual sugar:	3,90 g/l
Total acidity(TA):	5,15 g/l
VA:	0,34 g/l

